



## Rainbow Rostis



### Great Because...

**They make the perfect  
flavoursome finger food**

Prepare in... 10 mins

Cooks in... 6 mins

Serves... 10

### Ingredients

- 1 large potato, peeled, grated and squeezed to remove liquid
- 2 carrots, peeled, grated and squeezed to remove liquid
- 60g sweetcorn
- 60g broccoli florets, grated
- 1 tsp cumin seeds
- 1 tsp garam masala
- Handful fresh coriander, chopped
- 1 egg
- 1 cup chickpea flour
- Oil, as required

### How To Make

1. Add all ingredients into a large mixing bowl and mix until well combined.
2. Heat oil in a pan and using 2 tablespoons measure and scoop out fritters. Place into pan and flatten each one gently with the back of a spoon.
3. Cook for approximately 3 minutes on each side.

